

# BEVERAGE

House Dirty Martini \$17

*vodka & gin, house vermouth, house brine  
w/ reposado tequila & mezcal*

Spring Falso \$18

*vodka, sunchoke, grapefruit cordial, orange  
blossom, almond, pastis, lemon, lime  
nutmeg*

Sun River \$18

*Reposado Tequila, genmaishu sake,  
japanese bermutto vermouth, mirin,  
ginger*

Ol' Salty Bastard \$18

*Mezcal, cynar, salty catskills honey*

Coconut Daquiri \$17

*La Favorite rhum agricole blanc, yellow  
chartreuse, lime, coconut cream*

Negroni D'or \$18

*Gin, alpeggio hay liqueur,  
Artemisia Farm thistle vermouth*

Guava Singani Sour\* \$18

*Singani 63 bolivian brandy, pandan,  
guava, lemon, lime, egg white, thai basil*

The Banana Stand \$18

*Sazerac Rye, ramazzotti amaro,  
banana, walnut nocino, brown  
sugar, molé bitters*

Chef's Special \$12

*Miller high life & a shot of cimarron  
blanco tequila*

## SOFT

Acqua Panna \$9

San Pellegrino \$9

Mexican Coke \$6

Diet Coke \$5

Barritt's ginger beer \$6

Hot Tea \$6  
*ask your server for our selection*

## BEER

Miller High Life \$7

Estrella Damm \$8

Capt Lawrence Orbital IPA (can) \$8

Aval Cider \$10

## LOW ABV

Spaggett - miller high life, aperol \$12

Cynar & Coke \$13

## FREE SPIRITED

Best Day na Kolsch \$8

St. Agrestis Phony Negroni/Mezcal \$13

Negroni \$13

**Jalapeno NOlada**-pineapple, coconut,  
lime \$12

Housemade Guava Ginger Soda \$12

Unified Ferments Kettl Hojicha \$17

Unified Ferments Snow Chrysanthemum \$17

**AmarNO Cream Fizz**- Dr Zero-Zero \$14  
*amarno, cream soda, lemon, saline*

**Bella Bevanda Spritz** - Giffard N/A \$14  
*aperitivo, lemon, ginger beer, club soda*

**Lavender Friendly**- Lyre's coffee \$14  
*liqueur, lavender, Grady's cold brew,  
coconut cream*

# WINE

## SPARKLING

Filipa Pato "3b" - Bairrada, Portugal (nv) \$15/\$60  
*Crisp and mineral, with citrus zest and green apple. a lively aperitif*

Domaine sérol pétillant rosé \$17/\$68  
'turbulent' - Loire, France (nv)  
*juicy and playful, bursting with strawberry, raspberry, and a touch of grapefruit*

Maloof "l'eau épicée" pet nat - Oregon, USA \$65  
*natural sparkling blend of riesling & gewürztraminer with pear, grapefruit, white florals, and minerality*

Rémi leroy extra brut 2022 \$125  
*champagne with chalky minerality, orchard fruit, brioche, firm, structured frame*

## WHITE

Pépière Muscadet "La Pépie" - Loire, France 2023 \$17/\$68  
*briny, lemony, and ultra-crisp*

Granbazán etiqueta ámbar Albariño, Do Rías Baixas, Spain \$19/\$76  
*vibrant salinity, with crisp acidity, a slight spritz of texture, citrus fruit (lemon-lime, wet stone), orchard character, and a clean, lingering finish*

Cirelli pecorino Abruzzo, Italy 2024 \$16/64  
*fresh and vibrant with lemon oil, fennel, and a subtle almond edge*

Evening land Chardonnay, Oregon, USA 2021 \$17/\$68  
*elegant and silky with meyer lemon, pear, and a touch of toast*

A.J. Adam Dhron Hofberg Riesling Kabinett Mosel, Germany 2024 \$72  
*saline minerality and racy finish on the palate. Elegant, light off-dry style*

Los Bermejos "Diego Seco" - Lanzarote, Canary Islands 2023 \$70  
*bright and saline with citrus peel, white flowers, and a smoky volcanic minerality*

Château Carbonnieux Blanc - Pessac-Léognan, Bordeaux, France 2022 \$130  
*Sauvignon Blanc & Sémillon blend, Crisp grapefruit and gooseberry lifted by lemongrass notes and a subtle creamy texture*

## SKIN CONTACT

Bieler père et fils bandol rosé réserve - Provence, France 2024 \$16/\$64  
*classic bandol rosé with wild strawberry, peach, and herbs de provence*

Kristinus "Liquid Sunshine" Chardonnay + Hungary 2024 \$16/\$64  
*dry, ripe apricot spicy peach, light tannic grip*

Lapati, "Chakalix" Rkatsiteli, Kakheti, Georgia 2021 \$64  
*amber-hued with apricot, tea, and citrus peel. light & refreshing*

Foradori igt vigneti delle dolomiti "Fuoripista" 2023 \$130  
*red apple, rosehip, and alpine herbs; textured yet fresh with a mineral finish*

## RED

Domaine Marcel Lapierre, "Raisins Gaulois", Gamay, Beaujolais (CHILLED) \$17/ 68  
*Light, fresh, juicy, cranberry, cherry & strawberry*

Il Frappato Vittoria Frappato, Valle Dell'Acate 2024 DOC, Sicily \$17/68  
*Notes of red cherry, raspberry, pomegranate, wild herbs, and a soft floral finish. Silky texture with lively acidity*

Judith Beck Blaufrankisch, Burgenland, Austria 2023 \$16/ 64  
*sour cherry, blackberry, cracked pepper, savory light herbal finish*

Lieu Dit, Cabernet Sauvignon 2023, Santa Ynez California, USA \$18/ 72  
*Black cherry, cassis, subtle graphite, fresh acidity and polished tannins*

Turley 'Juvenile' Zinfandel 2023 \$68  
*Juicy blackberry and plum with warm spice, lifted acidity, and a smooth, energetic finish*

López de heredia "viña tondonia" Reserva 2012 \$135  
*mature red fruit, leather, tobacco, cedar, and savory spice; elegant, layered*

Château Ormes de Pez - Saint-Estèphe, Bordeaux, France 2018 \$94  
*Cabernet Sauvignon, Merlot blackcurrant, plum, cedar and firm structured tannins*